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## BLOOD SAUSAGE PISTACHIOS CROQUETTE AND CRISPY RICE

★★★★★  
 DIFFICULTY  
**3/5**

PREP TIME  
**120'**

COOK TIME  
**35'**

SERVES  
**6**

### INGREDIENTS

#### FOR THE CROQUETTES

2 blood sausages  
 400 grs pistachios  
 30 grs gelatin  
 30 grs agar agar  
 1 garlic clove

breadcrumbs  
 black pepper  
 sea salt

#### FOR THE REDUCTION

100 grs sliced peaches  
 1 cup muscovado sugar  
 2 cups of water

#### FOR THE CRISPY RICE

200 grs carnaroli rice  
 600 ml vegetable broth  
 200 ml white wine  
 100 grs shallot  
 100 grs red pepper

### PREPARATION

- Hydrate 1 teaspoon gelatin and ~~one~~<sup>1</sup> teaspoon agar- agar in cold water. Warm over the grill on low heat for about 2 minutes.
- Peel and cut the blood sausage. Mix with one sliced garlic clove, one cup of white wine, sea salt, black pepper, and blend it. Add one teaspoon gelatin and one teaspoon agar-agar.
- Take the preparation over a ring mold and preserve cold for about 2 hours.
- Chop pistachios, take them over a plate and add mix with breadcrumbs.
- Once the sausage preparation has been 2 hours cold, cut slices of 2 cm.
- Shake two eggs, add black pepper and take croquettes over the egg preparation, and then, over the breadcrumbs and pistachios mix.
- Preheat the griddle on medium heat. Add olive oil, and cook croquettes for about 8 minutes each side, until brown.
- For the crispy rice: chop one shallot, and half red pepper. Cook over a cooking pot with olive oil. Add carnaroli rice, white wine, vegetable broth, sea salt, black pepper, and keep cooking for about 16 minutes. Take the preparation over a pate and preserve cold for 2 hours.
- Once cold, cut rice preparation into triangles. Grill them on high heat for about 2 minutes each side.
- For the reduction: take sliced peaches, muscovado sugar and water over a cooking pot. Cook for 15 minutes.
- For the plating: add one baby sorrel, one triangle of crispy rice, one blood sausage croquette, pistachios, olive oil, spread over with peaches reduction, cilantro, and enjoy!